LAKELAND

INSTRUCTION BOOKLET

Cake Pop Maker

MODEL 17661/17837

LAKELAND CAKE POP MAKER

Thank you for choosing the Lakeland Cake Pop Maker.
We are sure you will be delighted with the performance and will enjoy many years of making delicious cake pops.

An award winning family- owned business we have the same strong values of excellent quality, value for money and exceptional customer care as we did when we first set up the Lakeland company in the 1960's. Our products are carefully selected by our highly experienced team of experts and are thoroughly and rigorously tested to meet our consistently high standards so you can be assured that any product you purchase will be functional, durable and easy to use. It is this level of commitment to our customers that sets us apart.

Please take a little time to read this booklet before you use your Lakeland Cake Pop Maker and then keep it in a safe place for future reference. Cake pops are delicious balls of cake that are placed on sticks and then decorated with a variety of chocolate coatings, frostings and sprinkles. The Lakeland Cake Pop Maker bakes 12 perfect and delicious cake pops in just 4 minutes. The illuminated orange Power on and green Ready light makes the Cake Pop Maker very easy to use and when you have finished baking it is also exceptionally easy to clean and store.

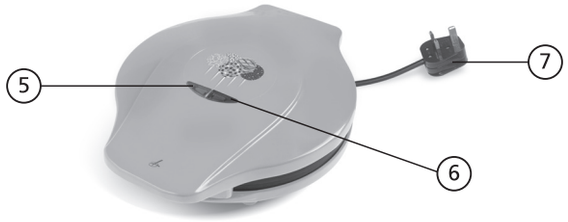
CONTENTS

Product Features 4
Safety Cautions 5
The Control Panel and Programmes 6
How to assemble the Lakeland Cake Pop Maker and using for the very first time 7
Instructions for use 7
A guide to ingredients 8
Adapting your own recipes 8
Hints and tips 9
Recipes 10
Troubleshooting 17
Care and cleaning 18
Recycling your electricals 18
Electrical connections 19

PRODUCT FEATURES

Figure 1 – Open View

Figure 2 – Control Panel Close up



1. Lid handle with locking latch – This allows the Cake Pop Maker to be opened and closed and the latch ensures that the machine remains closed during cooking and when stored.
2. Upper non-stick cooking plate
3. Lower non-stick cooking plate
4. Non slip rubber feet
5. Orange power on light – This illuminates when the Cake Pop Maker is plugged into the mains supply.
6. Green ready to cook light – This will illuminate when the machine is heated and is ready to bake.
7. Power cord and 13 amp plug

SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- Make sure your electricity supply matches the voltage shown on the appliance.
- Always ensure that hands are dry before handling the plug or switching on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland customer care team on 015394 88100.
- Do not use this appliance if the lead is damaged. If the lead is damaged it must be replaced with a special lead contact the Lakeland customer care team on 015394 88100.
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. Allow to cool before cleaning the appliance. To disconnect, turn the switch to “off “and remove the plug from the mains socket.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience or knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Children should always be supervised to ensure they do not play with this product.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or unit in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only. Never use the appliance for other than the intended use
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.

- To avoid injury or possible fire, do not cover the appliance when in use.
- Do not connect this appliance to an external timer or remote control system.
- An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- This appliance complies with the basic requirements of Directives 04/108/EC (Electromagnetic Compatibility) and 06/95/EC (Safety of Domestic Electrical Appliances)
- WARNING; a cut off plug inserted into a 13amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
- The temperature of all surfaces marked with this symbol will be very hot when the appliance is in use. DO NOT TOUCH these surfaces as possible injury could occur. Allow to cool completely before handling this appliance. Note: The machine does not have a triangle symbol however the surface does get hot especially around the edge where the plates are visible. If the plates are touched then there is a risk of burns.
- CAUTION; the plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- Switch off and unplug the Lakeland Cake Pop Maker from the wall and allow to cool before cleaning or storing.
- Do not operate empty. Always make 12 cake pops during each batch of cooking.
- Do not touch any moving parts whilst in use.
- Do not lift or move the Lakeland Cake Pop Maker whilst in use.
- Do not cover the Lakeland Cake Pop Maker or block the air vents in the lid or sides whilst in use.
- Make sure there is plenty of air circulation around the Lakeland Cake Pop Maker when in use.

THE CONTROL PANEL AND PROGRAMMES

- Ensure the lid is in the closed position before switching on the Cake Pop Maker.
- Plug in the power cord and the Cake Pop Maker will automatically begin heating up. The orange POWER on light will illuminate and the appliance will begin to preheat.
- When the Cake Pop Maker is preheated and ready for baking the green Ready light will illuminate. Preheating usually takes about 2 minutes.
- The green light will illuminate intermittently throughout the baking cycle and this will indicate that the machine is maintaining the correct baking temperature.

OTHER FEATURES

- The Cake Pop Maker has nonslip feet

HOW TO ASSEMBLE THE LAKELAND CAKE POP MAKER AND USING FOR THE VERY FIRST TIME

- Wipe the cooking plates and outer surface of the Cake Pop Maker with a clean slightly damp sponge or cloth before the first use then dry with a soft cloth. Do not immerse in water or any other liquid, and avoid abrasive cleaners or scourers as they will damage the appliance.
- When your Cake Pop Maker is heated for the first time it may emit a slight odour and smoke however this is normal and will disappear after the first use. This does not affect the safety of the appliance.
- When the main plug is switched on at the wall the orange light will illuminate and the Cake Pop Maker will begin to preheat.
- The moulds in both the upper and lower plates require greasing lightly with vegetable oil which should be done using a plastic, nylon or silicone brush.
- The surface of the Cake Pop maker will become hot during cooking therefore it is important that it is not moved and caution should be taken if touching the machine.
- Steam will escape from the Cake Pop Maker when in use and also when the lid is lifted to remove the cooked cake pops.

INSTRUCTIONS FOR USE

1. Prepare a recipe for the Cake Pop Maker.
2. Place the Cake Pop Maker on a suitable surface and plug into the mains socket. The orange Power light will come on to indicate that the Cake Pop Maker is preheating.
3. After about 2 minutes, the green Ready light will illuminate. Lift the lid, taking care not to touch the hot surfaces (It is recommended that oven mitts are worn when opening and closing the Cake Pop Maker).
4. Using a heat resistant plastic, nylon or silicone brush lightly grease the moulds in both the upper and lower cooking plates.
5. Fill each of the 12 moulds with a heaped teaspoon of mixture, using the back of another spoon to level. Do not overfill as this will cause the mixture to overspill and the cake pops will not cook correctly.
6. Carefully close the lid using the lid handle, ensuring that the locking latch clicks into position.
7. As the cake pops cook, steam will be discharged from the Cake Pop Maker and this is normal.

8. The cake pops will take approximately 4 minutes to cook and should be well risen and springy to touch. When the cakes are ready, switch the Cake Pop Maker off at the mains then leave the cakes to stand for 1 minute before removing them using a heat resistant plastic, nylon or silicone spatula and transfer to a wire rack to cool before decorating.

9. If additional cake pops are being made then it is advisable to allow the plates to cool then wipe them with a clean dry cloth or kitchen paper to remove any residue and then repeat the cooking process as described above.

10. When baking is complete, switch the Cake Pop Maker off at the wall and unplug then lift the lid and allow the machine to cool completely before cleaning.

A GUIDE TO INGREDIENTS

Standard cake making ingredients are suitable for this machine e.g. Plain and self-raising flour, baking powder, caster sugar, soft brown sugar, eggs, milk, butter.

A selection of chocolate, cake coverings, frostings and sugar sprinkles and decorations can be used to decorate the cake pops.

ADAPTING YOUR OWN RECIPES

After you have made some of the recipes supplied you may wish to adapt a few of your own recipes. Start by selecting one of the recipes in this booklet, which is similar to your own and use this as a guide.

- Mixtures that contain higher amounts of sugar will brown more quickly so some adjustments need to be made to ensure good results; such as reducing the amount of sugar or ensuring a shorted cooking time.

- If your recipe does contain a higher amount of sugar you may find it useful to generously grease the plates to ensure that the cake pops can be removed easily.

- Make sure that you do not overfill the cake pop holes and adjust your recipe to ensure that you have enough mixture to make equal batches.

- When using the Cake Pop Maker the cooking times will be much quicker therefore when using your own recipe check the cake pops after a couple of minutes to ensure that they do not burn.

- Adjust your recipes to ensure that the batters are not too wet. A fairly firm mixture is required.

- If adding fruits and nuts to a mixture ensure that they are chopped into smaller pieces so that they are dispersed more evenly into the mixture.

HINTS AND TIPS

- Do not use metal utensils to lift out the cake pops as this will damage the non- stick surface. Always use heat resistant plastic, nylon or silicone spatulas.

- Always grease the upper and lower moulds prior to cooking a batch of cake pops.

- It is recommended that all 12 holes are filled when using the Cake Pop Maker. If there is not enough mixture do not attempt to bake a short batch as this will result in unsatisfactory baking results.

- If you prefer to make a smaller batch of the suggested recipes then you can freeze any leftover mixture then defrost and use later.

- When making a few batches of cake pops the cooking times may need to be adjusted as the Cake Pop Maker will retain some heat which may result in a faster cooking time.

- The cake pops take approximately 4 minutes to cook but if they need a slightly longer cooking time just close the lid and allow them to bake for a little longer.

- If a few batches of desserts are being made keep the lid closed to retain the heat. Always wait until the green Ready light illuminates before adding more mixture.

- If any mixture spills onto the plates during cooking, unplug the machine, allow to cool and clean the plates with a clean dry cloth or kitchen roll before resuming cooking.

- Do not attempt to scrape off any burnt on cake mixture but try removing by brushing over some oil when the plate is cool then wipe off with a damp cloth.

RECIPES

A basic fairy cake or cupcake recipe works very well in the Cake Pop Maker however if you prefer to use your own recipes just ensure that the batter is not too wet and that the sugar content is not very high.

If you do not want to make a full batch of the recipe then the batter can be frozen then defrosted and used later, alternatively the cooked cake pops also freeze very well.
Each recipe makes 24 cake pops

VANILLA CAKE POPS

Makes 24

Ingredient	Quantity
Soft butter	125g
Caster sugar	125g
Egg	2
Milk	1 tbsp
Vanilla extract	2 tsp
Self-raising flour	125g

1. In a mixing bowl beat together the butter and sugar until pale and fluffy,
2. In a jug gently beat the eggs, milk and vanilla extract and gradually add to the mixture, mixing well between each addition.
3. Sift the flour into the mixture and stir well until all of the flour is incorporated.
4. Preheat the Cake Pop Maker for 2 minutes and when the green READY light illuminates lightly grease the moulds with vegetable oil then add a heaped teaspoon of mixture into each of the 12 moulds.
5. Close the lid and cook for 4 minutes or until the cake pops are well risen, golden and spring back when touched. Continue to bake until all of the mixture is used.
6. Turn off the Cake Pop Maker and leave the cakes to cool for about 1 minute then carefully remove and leave on a wire rack to cool.
7. Place the cake pops onto sticks and decorate with your choice of frostings, chocolate and sprinkles.

CHOCOLATE CAKE POPS

Makes 24

Ingredient	Quantity
Soft butter	125g
Caster sugar	125g
Egg	2
Milk	1 tbsp
Self-raising flour	100g
Cocoa powder	25g

1. In a mixing bowl beat together the butter and sugar until pale and fluffy
2. In a jug gently beat the eggs and milk and gradually add to the mixture, mixing well between each addition.
3. Sift the flour and cocoa powder into the mixture and stir well until all of the flour is incorporated.
4. Preheat the Cake Pop Maker for 2 minutes and when the green READY light illuminates then lightly grease the moulds with vegetable oil then add a heaped teaspoon of mixture into each of the 12 moulds.
5. Close the lid and cook for 4 minutes or until the cake pops are well risen and spring back when touched. Continue to bake until all of the mixture is used.
6. Turn off the Cake Pop Maker and leave the cakes to cool for about 1 minute then carefully remove and leave on a wire rack to cool.
7. Place the cake pops onto sticks and decorate with your choice of frostings, chocolate and sprinkles.

RED VELVET CAKE POPS

Makes 24

Ingredient	Quantity
Butter, softened	115g
Caster sugar	115g
Soured cream	60ml
Vanilla extract	1 tsp
Egg, beaten	1 tsp
Red food colouring paste	
Self-raising flour	115g
Cocoa powder	1 tsp

1. Beat together the butter and sugar in a medium sized mixing bowl, until pale and fluffy.
2. In a jug gently blend the soured cream, vanilla extract, egg and the red food colouring paste, then gradually add to the butter mixture with 1 tbsp of sieved flour, beating well after each addition.
3. Sift the remaining flour and cocoa into the bowl and stir well until combined.
4. Preheat the Cake Pop Maker for 2 minutes and when the green READY light illuminates, grease the moulds lightly with vegetable oil then add a heaped teaspoon of mixture into each of the 12 moulds.
5. Close the lid and cook for 4 minutes or until the cake pops are well risen and spring back when touched. Continue to bake until all of the mixture is used.
6. Turn off the Cake Pop Maker and leave the cakes to cool for about 1 minute then carefully remove and leave on a wire rack to cool.
7. Place the cake pops onto sticks and decorate with your choice of frostings, chocolate and sprinkles.

CHOCOLATE FUDGE CAKE POPS

Makes 24

Ingredient	Quantity
Plain chocolate	100g
Butter	100g
Soft light brown sugar	100g
Egg, beaten	1
Soured cream	60ml
Vanilla extract	1 tsp
Self-raising flour	100g
Cocoa powder	2 tbsp

1. Break the chocolate into pieces and place in a medium sized saucepan with the butter and soft brown sugar then melt gently over a low heat, stirring occasionally until the sugar has dissolved. Allow to cool for 5 minutes.
2. In a jug gently blend together the egg, soured cream and vanilla extract then gradually add to chocolate mixture and beat well.
3. Sift the flour and cocoa into the pan and stir well until all combined.
4. Preheat the Cake Pop Maker for 2 minutes and when the green READY light illuminates, lightly grease the moulds with vegetable oil then add a heaped teaspoon of mixture into each of the 12 moulds.
5. Close the lid and cook for 4 minutes or until the cake pops are well risen and spring back when touched. Continue to bake until all of the mixture is used.
6. Turn off the Cake Pop Maker and leave the cakes to cool for about 1 minute then carefully remove and leave on a wire rack to cool.
7. Place the cake pops onto sticks and dip in melted chocolate and decorate with mini fudge cubes.

CARROT CAKE POPS

Makes 24

Ingredient	Quantity
Carrots, peeled	100g
Self-raising flour	100g
Soft brown sugar	85g
Bicarbonate of soda	½ tsp
Ground mixed spice	½ tsp
Egg, beaten	1
Vegetable oil	75ml

1. Finely grate the carrots and place in a mixing bowl.
2. Sift the flour into the bowl then add the soft brown sugar, bicarbonate of soda and mixed spice.
3. Add the egg and vegetable oil and beat well until the mixture is smooth.
4. Preheat the Cake Pop Maker for 2 minutes and when the green READY light illuminates, grease the moulds lightly with vegetable oil then add a heaped teaspoon of mixture into each of the 12 moulds.
5. Close the lid and cook for 4 minutes or until the cake pops are well risen, golden and spring back when touched. Continue to bake until all of the mixture is used.
6. Turn off the Cake Pop Maker and leave the cakes to cool for about 1 minute then carefully remove and leave on a wire rack to cool.
7. Place the cake pops onto sticks and decorate with a cream cheese frosting and orange sprinkles.

Another fantastic idea when using your cake pop maker is to make mini doughnuts. They can be served coated in sugar like this recipe or try adding flavours such as lemon zest or cinnamon. For a jam doughnut just warm some seedless raspberry jam and inject into the doughnut using a syringe or piping bag with plain nozzle.

MINI DOUGHNUTS

Makes 24

Ingredient	Quantity
Plain flour	115g
Baking powder	1 tsp
Butter, softened	60g
Caster sugar, plus extra for coating	60g
Egg, beaten	1
Milk	75ml

1. In a large bowl mix together the flour and baking powder then add the butter and rub in until the mixture resembles fine breadcrumbs.
2. Stir in the sugar.
3. In a jug lightly whisk the egg and milk then gradually add the liquid to the flour mixture beating well during each addition until the mixture is creamy and smooth.
4. Preheat the Cake Pop Maker for 2 minutes and when the green READY light illuminates, grease each mould lightly with vegetable oil then add a heaped tablespoon of mixture into each of the 12 moulds.
5. Close the lid and cook for 4 minutes or until the doughnuts are golden and spring back when touched.
6. Turn off and unplug the Cake Pop Maker then allow the doughnuts to cool for a minute then carefully remove the doughnuts and toss in the sugar then leave on a wire rack to cool.

DECORATING CAKE POPS

To create a variety of cake pops you will need the following equipment and a selection of decorating ingredients:

- Lollipop sticks – you can buy sticks from Lakeland.
- Cake pop stand – when the cake pops are setting they need to be upright so it is best to stand them in a polystyrene block, a piece of oasis or even a tall glass.
- Candy Melts – these are small coloured candy discs that can be easily melted to coat the cake pops. Lakeland stocks a number of these.
- Chocolate or cake covering – melted white, plain, milk or flavoured chocolate or cake coverings can be used to coat the cake pops, although it is a bit more difficult to handle as the chocolate is runnier than the candy melts.
- Sprinkles – there are a wide variety of sprinkles available.
- Glitter – edible glitter can be added to cake pops to add some extra sparkle.

HOW TO DECORATE A CAKE POP

- The cake pops should be completely cool before decorating.
- Melt some candy melts, chocolate or cake covering and then dip 1cm of a lollipop stick into the melted chocolate and then insert the stick into the cake pop. Repeat with the remaining cake pops then set aside until the chocolate has set and the stick is cake pop is securely attached to the cake pop.
- If using chocolate or cake covering it is advisable to chill the cake pops as the chocolate will set more easily.
- If using candy melts and the mixture becomes thick just add some vegetable oil and mix well to produce a thinner consistency.
- To coat the cake pop hold the end of the stick and dip the cake pop into the chocolate until it is completely covered. Gently twirl the cake pop to remove any excess chocolate.
- Shake the sprinkles or decoration over the cake pop whilst the chocolate is still wet then transfer to a polystyrene block or other suitable container to hold the cake pop upright until it sets.
- To store the cake pops cover in cellophane and keep in a cool dry place. Do not store the cake pops in the fridge as the covering will sweat. Cake pop gift boxes can also be purchased to make them easy to carry and present as gifts.

TROUBLESHOOTING

Following are some common problems that can occur when using the Lakeland Cake Pop Maker. Please revue the problems, their possible cause and any corrective action that should be taken to ensure successful baking

Problem	Possible cause	Solution
The Cake Pops are browning too quickly.	Too much sugar in the recipe or the Cake Pop Maker is too hot or the Cake Pop Maker is not filled correctly	Reduce the amount of sugar Switch the Cake Pop Maker off after 30 minutes and allow to cool before adding more mixture. Ensure that all 12 moulds are filled with mixture.
The mixture is overflowing onto the plate.	Too much mixture being added The mixture is too wet.	Use one heaped teaspoon of mixture ensuring that the mould is no more than ¾ full. Add less liquid to the mixture to ensure a stiffer cake mix.
The Cake Pops are not rising very well	Not enough mixture being added.	Fill the cake pop moulds to a minimum of ½ full.
The Cake Pop Maker is producing smoke when turned on.	The plates are not cleaned correctly	Clean the plates thoroughly
The Cake Pop Maker is producing smoke during cooking.	The plates are not clean and mixture has spilled over.	Turn the machine off and allow to cool, and then clean the plates with a clean dry cloth or kitchen roll before making another batch.
The Cake Pops are taking longer to cook than suggested in the recipe.	The lid is being left upright for too long and mixture is being added before the green Ready light is on.	Ensure that the lid is kept closed until adding the mixture and wait for the green light to illuminate before adding any mixture.

CARE AND CLEANING

- Before the first use and after every use, clean each part thoroughly.
- Switch off at the wall and unplug the Cake Pop Maker and allow to cool completely before cleaning. There are no parts to disassemble for cleaning.
- The cooking plates should be conditioned with oil before each use by lightly coating each mould with vegetable oil, using a heat resistant silicone or plastic soft pastry brush.
- Periodically check all parts before reassembly.
- Never immerse the appliance in water or other liquids
- Never place the Cake Pop Maker in the dishwasher
- Always use plastic, nylon or silicone spatulas etc. – metal tools will damage non-stick coatings.
- Never immerse the unit in water or any other liquid.
- To clean the unit and control panel, wipe with a clean, damp cloth and dry before storing.
- Do not use abrasive cleaners, steel wool or abrasive materials or cleansers.
- Always clean the outside of the cake Pop Maker and the top and bottom cooking plates after each use to prevent a build-up of baked-on foods.
- Store the Cake Pop Maker with the power cable loosely coiled around base. Never wrap it tightly around the appliance.
- Ensure that the Cake Pop Maker is cooled, clean and dry before storing do not place anything on top of the Cake Pop Maker when storing.

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electricals to recycling points set up around the country.
Visit **www.recycle-more.co.uk** to find your nearest recycling point.

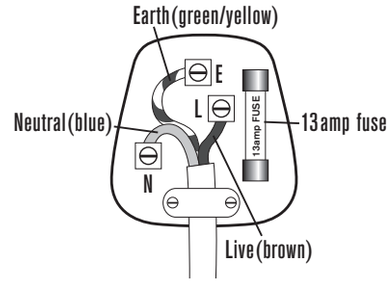
ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

This appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications. If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid an electric shock, do not insert the discarded plug into a socket.

Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here. The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:



Connect BLUE to Neutral (N)
Connect GREEN & YELLOW to Earth (E)
Connect BROWN to Live (L)
13 amp fuse to be used

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows. The wire which is coloured green and yellow MUST be connected to the terminal which is marked with the letter E (Earth) or coloured green. The wire which is coloured blue MUST be connected to the terminal which is marked with the letter N (Neutral) or coloured black. The wire which is coloured brown MUST be connected to the terminal which is marked with the letter L (Live) or coloured red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug. Use a 13 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are at all unsure which plug or fuse to use, always refer to a qualified electrician.

Note: after replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EEC Directives: 2006/95/EC (Low Voltage Directive) and 89/336 EEC (EMC Directive)

Lakeland
Alexandra Buildings, Windermere, Cumbria LA23 1BQ
Tel: 015394 88100 Web: www.lakeland.co.uk